

Beef Burger\$8.00

1/3 lb. ground black angus chuck, served on a bun with lettuce, tomato, onion, cheese and potato chips.

Chicken Sandwich \$10

Grilled chicken breast served on a bun with lettuce, tomato, onion and potato chips.

Chicken and Greek \$15

Grilled chicken breast served with the greek salad: lettuce, tomato, cucumber, carrots, black olives, feta cheese and topped with our own warm bacon dressing.

Shrimp Salad \$20

A large salad with lettuce, tomato cucumbers, carrots, feta cheese, kalamata olives, balsamic vinaigrette with five sauteed jumbo shrimp.

The following are served with dinner rolls, a baked potato and your choice of salad:

Garden with ranch, 1,000, bleu cheese or raspberry vinaigrette

Greek, a garden salad with feta cheese, black olives and our own warm bacon dressing

Our Award Winning Steaks:

8 oz. Filet \$32

14 oz. Prime Rib (limited quantities nightly) \$32

8oz Flat Iron Steak\$24

18 oz. T-Bone\$32

8 oz. Sirloin Steak\$25

12 oz Buffalo Rib eye\$32

14 oz. Rib Eye\$32

8 oz. Sirloin and 4 Shrimp ..\$35

Choose either cajun style or skewered

Cajun Shrimp \$25

8 shrimp sauteed in a spicy cajun sauce.

Skewered Shrimp \$25

8 grilled shrimp marinated in garlic and chili macadamia oil.

Add 4 shrimp to any steak.....\$13

Steak Temperatures:

RARE-cool red center

MEDIUM-warm pink center

MEDIUM RARE-warm red center

MEDIUM WELL-warm light pink center

WELL DONE-fully cooked

All Filets ordered over medium will be butterflied

We do not guarantee any steak over medium

No separate tickets for six or more people. Additional charge for extra plates.

Consuming raw or uncooked beef, poultry, shellfish or eggs enhances the risk of food-bourne illness.

Bottled Beer \$2.75

Bud	Miller High Life
Bud Light	Miller Lite
Bud Light Lime	Michalob Ultra
Coors	Pabst Blue Ribbon
Coors Light	O'Douls - N/A

Imports/Micro Brews \$3.50

Heineken	Checkmate Pilsner
Kona Longboard	Fat Tire
Bud Light Platinum	Red Lodge Ales
Corona	Weizen
Alaskan Amber	Glacier
Moose Drool	IPA
Pigs Ass Porter	Checkmate

Woodchuck Hard Cider
Mike's Hard Lemonade

Draft Beer \$4

22oz Red Lodge Ale

Served in a souvenir Bear Creek Downs Cup!

Wine List

White Wines

	Glass	Bottle
Corbett Canyon Chardonnay.....	\$6	
Corbett Canyon White Zinfandel.....	\$6	
Menage a Trois White.....	\$7	\$23
Robert Mondavi Chardonnay.....	\$7	\$23
Kendal Jackson Chardonnay	\$8	\$26
Frisk Reisling	\$7	\$23
Kris Pinot Grigio.....	\$7	\$23

Red Wines

	Glass	Bottle
Corbett Canyon Cabernet Sauvignon.....	\$6	
Corbett Canyon Merlot.....	\$6	
Liberty School Cabernet.....	\$7	\$23
181 Merlot	\$7	\$23
Coppola Santé Pinot Noir.....	\$8	\$26
Menage a Trois Red.....	\$7	\$23
Alamos Malbec.....	\$7	\$23



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Award Winning STEAKHOUSE

Pits and Lynn DeArmond bought the Bear Creek Saloon in 1982. At that time there was no kitchen or pig races. They started serving Mexican food in 1984 on paper plates. Pits was the waiter, better known as the "Kitchen Bitch." They had Sunday Afternoon Jam Sessions, Cow Pasture Pool Tournaments, Bar Aid Concerts and one of the first to have a Velcro Wall.

After the fires of 1988 in Yellowstone Park and a slow tourist season they came up with the idea of pig races as a tourist attraction with the help of Peewillie and Pat Northcutt. After several battles with the State Board of Horse Racing, Alvin Ellis introduced the infamous "Pig Racing Bill" to clear the confusion over the legality of pig racing. With trying and often hilarious moments in Helena, HB#433 was finally passed and pig racing was legalized as a fund raiser. To date over \$107,000 has been awarded as scholarships to students in Carbon County. The races have been featured on Good Morning America, Fuji TV, TNN, The Discovery Channel and in print from Gourmet Magazine to the Wall Street Journal.